

GERMAN STYLE HAMWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
418 cal	26 g	16 g	28 g	61 mg	1032 mg	244 mg

Ingredient

	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
MARGARINE,SOFTENED	2 lbs	1 qts	
MUSTARD,PREPARED	1-1/8 lbs	2 cup	
HORSERADISH,PREPARED	1 oz	2 tbsp	
POPPY SEEDS	7/8 oz	3 tbsp	
ONIONS,FRESH,CHOPPED	3-3/4 oz	1/2 cup 2-2/3 tbsp	4-1/8 oz
CHEESE,AMERICAN,SLICED	6-1/4 lbs	100 sl	
HAM,COOKED,BONELESS	6-1/4 lbs		
BREAD,WHITE	11 lbs	200 sl	
BUTTER,MELTED	2 lbs	1 qts	

Method

- 1 Combine softened margarine, mustard, horseradish, poppy seed, and onions; mix well.
- 2 Spread 1 tablespoon filling on 1 slice bread. Slice ham into 100 slices. Place 1 slice ham and 1 slice of cheese over filling in each sandwich. Top with second slice bread.
- 3 Brush lightly top and bottom of sandwiches with butter or margarine.
- 4 Grill on 400 F. griddle until sandwiches are lightly browned on each side and cheese is melted. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 5 Cut each sandwich in half. Serve hot. CCP: Hold at 140 F. or higher for service.

Notes

- 1 In Step 4, hamwich may be browned in a 425 F. convection oven for 5 minutes.